

What's New in eNews?

Key Reminders and Updates:

- Meat Science Education: Present State and Future Outlook Symposium Speakers Announced
- RMC Registration So Far Exceeds 600
- AMSA Officer and Director Ballot for 2016-17 Elections - Your Vote is Needed
- AMSA 2016-2017 Student Board Director Election - East Region Run-Off
- Upcoming AMSA Webinars
- Meat School en Española Texas Tech University:
- **Scroll below for more updates!**

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

Got news? Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.



RMC News

Meat Science Education: Present State and Future Outlook Symposium Speakers Announced

AMSA is pleased to announce, Drs. Gary Sullivan, Tony Payne, Craig Bacon and Jeff Savell, will be the featured speakers at the AMSA 69th RMC Meat Science Education: Present State and Future Outlook Symposium, on Wednesday, June 22, in San Angelo, Texas. This session is sponsored by Iowa State University and the presentations from these speakers will focus on the topics below:

Meat Science Education Survey: What Did We Learn?: Evolving from discussions at last year's RMC, a survey of AMSA professional members was conducted to assess the current state of meat science education its strengths and areas for improvement of recent



AMSA Membership Information:

AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:

Elanco Animal Health

Platinum Sustaining Partner:

Cargill
Smithfield Foods
Tyson Foods, Inc.

Gold Sustaining Partners:

Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board
Zoetis

Silver Sustaining Partners:

ADM
ConAgra Foods
Corbion Purac
DuPont Nutrition & Health
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville Sausage Company
Kraft Heinz Company
Sealed Air's Cryovac® brand
Texas Tech University

graduates entering a career in meat science. Gary Sullivan with the University of Nebraska and Tony Payne with ADM will summarize the survey results and provide a basis for a dialogue among industry and academic professionals about training the next generation of meat scientists.



What They Didn't Teach You in School to Prepare for A Job in Industry: In this session Craig Bacon with Tyson Foods, Inc. will discuss the leadership and team work soft skills that are critical to a successful career in industry.

Meat Science Education: An Academic Perspective:

With each successive generation we teach,

students' backgrounds, demographics, experiences, expectations, aspirations, and goals change. Jeff Savell with Texas A&M University will discuss how recognizing how these impact our students help those of us who are called to teach, adapt, and do a better job in preparing them for life after college. Meat science is a broad-based discipline with tremendous opportunities for hands-on scientific and technical experiences, one-on-one mentor/mentee relationships, and team-building activities. As fewer students today come from production agriculture or 4-H/FFA backgrounds, we must structure our educational programs so that they feel included and are best prepared to succeed.



Cultivating Knowledge and Diversity True to the Spirit of the AMSA 69th RMC



RECIPROCAL MEAT CONFERENCE

On June 19, 2016 meat scientists from across the country will gather in San Angelo, Texas — the "Wool and Mohair Capital of the World," in the virtual epicenter of Texas agriculture. They will be hosted by Angelo State University (ASU) at the AMSA's 69th Reciprocal Meat Conference (RMC), focusing on "Cultivating knowledge and diversity true to the spirit of the AMSA RMC" June 19-22, 2016.

"With three dynamic keynote, eight concurrent, and 60 reciprocation sessions, we believe we have the topic of meat thoroughly covered," stated Dan Schaefer, 2016 RMC Chair. So if you are not one of the 600 individuals registered for the AMSA 69th RMC, make sure to register by June 8th to save!

[Click here to see the full program or register, regular registration ends June 8th!](#)

International Center for Food Industry Excellence

Bronze Sustaining Partners:

Certified Angus Beef
Colorado State University
Center for Meat Safety and Quality
ICL Food Specialties
IEH Laboratories & Consulting Group
Kerry Ingredients
Land O'Frost Inc.
Maple Leaf Foods
Oklahoma State University
Perdue Foods
Seaboard Foods
USDA, AMS, Livestock, Poultry and Seed Program
U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

AMSA Educational Foundation General Fund - used in the area of greatest need

AMSA Meat Judging Fund

Mentor Recognition Funds, click here to donate today!

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student development)*
- *William Moody*



AMSA and Member News

AMSA Officer and Director Ballot for 2016-17 Elections - Your Vote is Needed

The Nominations and Recognition Committee chaired by Brad Morgan submitted names for consideration to select a new President Elect and three director positions. Information on all of the candidates is posted online and all current professional and Emeritus members should have received a ballot by email. All votes must be submitted by 5 pm CT on May 13th! If you did not receive a ballot please, contact Thomas Powell.

The Nominations Committee chaired by AMSA Past President Brad Morgan submits the following individuals for the 2016 ballot:

- For President-Elect: Rhonda Miller & Wendy Pinkerton
- For Director: Dustin Boler, Jane Boles, Brandon Fields, Jennie Hodgen, Amy Steward, and Dale Woerner

Complete information on each candidate is posted at www.meatscience.org/elections.

Authors Needed for Branded Beef Programs

If any Ph.D. student or Faculty member or industry executive is interested in writing a Book Chapter on "Branded Beef Programs", please contact Michael Dikeman at 785-770-2977 or mdikeman@ksu.edu. He is editing a book on "Beef Quality" and this is a needed chapter in the book. Burleigh Dodds is the publishing company. There would be a small remuneration and, of course, authorship of a chapter.



Student News

AMSA 2016-2017 Student Board Director Election - East Region Run-Off

We are excited to announce that for the first time we have a run off for the East Region director for the 2016-17 AMSA Student Membership Board of Directors! AMSA Student members received a ballot via email earlier today, if you did not receive a ballot, make sure your AMSA membership is current and contact Deidrea Mabry!

The ballot will close on May 18th at 5 pm CT. For more information on the [candidates click here!](#)

AMSA 69th RMC Quiz Bowl - Reminders *Sponsored by Hormel Foods Corporation*

Submit your Quiz Bowl Questions by MAY 19th for your chance to receive a bi for Round 1.

As a reminder, one of the requirements for participation in this

- *(supports meat science students)*
- Robert Rust *(supports meat science students)*
- H. Russell Cross *(supports meat judging and student activities)*
- Robert Cassens *(support PhD students)*
- C. Boyd Ramsey *(supports undergraduate students)*
- Jimmy Wise *(support meat judging activities)*
- F. C. Parrish *(support will endow AMSA student activities)*
- Dell Allen *(supports meat judging)*
- John Forrest *(supports AMSA programs)*
- Dale Huffman *(supports AMSA programs)*
- Robert Bray *(supports R.C. Pollock Award)*
- Vern Cahill *(supports R.C. Pollock Award)*
- C. Ann Hollingsworth *(supports student scholarships)*
- Donald Kinsman *(supports student international program)*
- Roger Mandigo *(supports RMC)*
- Robert Merkel *(supports RMC)*
- Gary Smith *(supports meat judging program)*
- R. C. Pollock *(supports R.C. Pollock Award)*

year's competition is the submission of quiz bowl questions. Each school must submit questions as outlined in the rules prior to participation. Please email your questions to [Rachel Adams](#).

School's questions must be submitted by the registration deadline of May 19th (30 days before RMC – Current deadline stated in the Quiz Bowl Rules and Guidelines). Schools who submit their questions by this deadline will be entered into a drawing to receive a bi for Round 1 (Provided there is a bi in the bracket). Questions MUST be submitted in Microsoft Excel with the following information: question, answer, topic area, difficulty (1=easy, 5=difficult), and reference source. (see page 4 for example formatting) for the school to be eligible for the drawing. Acceptable resources include: textbooks, publications, websites, etc. NOT lecture notes.

[Click here to register your team today!](#)

AMSA Educational Webinars

Bacteriophages as a Food Safety Intervention in Beef

May 26, 2016

12:00 pm – 1:00 pm CDT

Overview:

There is a continuing demand for novel types of antimicrobial interventions for controlling pathogens at all stages of food production. Bacteriophages have strong, natural antibacterial activity that is highly specific for a target bacterial species and does not introduce organoleptic changes to the product. This webinar will discuss some of the history and theory behind phage-based antimicrobial interventions and some of their current and future applications in beef production.

Presenters:

Dr. Jason Gill joined the faculty of the Department of Animal Science as an Assistant Professor in 2013. Dr. Gill's major research focus is the biology and application of the viruses of bacteria, called bacteriophages or simply phages. Phages are the most abundant organisms on Earth, and they are found ubiquitously in water, soil, and as part of the microbial flora of animals and plants. As natural predators of bacteria, phages are attractive agents for the control of pathogenic bacteria in humans, animals, and foods. The increasing prevalence of antibiotic resistance in pathogenic bacteria, and the desire to curtail use of antibiotics in animal agriculture, has sparked interest in the use of phages as antimicrobials.

Dr. Matthew Taylor is a food safety microbiologist conducting research on the application and development of chemical and biological food safety interventions to preserve human food safety against microbial pathogens. Specifically, research is conducted to investigate and determine the manner by which food antimicrobials inhibit microbial pathogens. Additionally, research is conducted that seeks to overcome obstacles to the use of food antimicrobials in some product by the encapsulation of food antimicrobials. He received

undergraduate and graduate degrees in Food Science from NC State University, and earned his Ph.D. in Food Science and Technology from the University of Tennessee-Knoxville in 2006.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

Effectively Using ePosters At The AMSA 69th RMC

May 25, 2016

10:30 am – 11:30 am CDT

Overview:

The ePoster format allows the presenter to showcase their research in innovative and different ways. If you are attending the 2016 RMC, this webinar is designed to help you, the attendees, guide your way through the ePosters, maximizing your time and resources. During this webinar, we will demonstrate how to select and view ePosters and share contact information with the author(s) to further discuss their research findings. We will also spend time walking you through the new webhosting platform, which gives attendees the opportunity to view any ePoster from one of three selected kiosks.

Presenters:

Kathrynn Phillippe, Business Manager for ePosterBoards, is a graduate from the Boston University School of Hospitality Management with a degree in business and hospitality, Ms. Kathrynn Phillippe has had experience in the hotel and technology industries. She serves as the Business Manager with a key role in business development and customer service related to meeting scheduling and arrangements, contracting and billing, and coordination with meeting venues.

Brian Vicente, Event Operations Supervisor with ePosterBoards, is an event management Professional with over seven years of experience in all facets of event management and operations. Vicente is highly skilled in planning, coordination and implementation of organizational events, conferences, and meetings. He has been noted for his professional approach with a strong focus on operations and logistics.

Register:

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by clicking on the [enrollment link](#).

For more information please contact Deidrea Mabry at dmabry@meatscience.org.



Grilling: Selecting the Perfect Steak: The days are getting longer and the temperatures are rising. As summer draws closer, it is time to break out the barbecue grills and grill up some meat. It is easy to fire up the grill, but sometimes more difficult to decide what on the grill. [Click here to read more!](#)

Nitrites: A measure of safety: Consumers are often apprehensive to consume processed meats because of the nitrite levels in the product. In fact, nitrites are added to processed meats as a safety measure to prevent botulism, a deadly disease that is caused by the growth of *Clostridium botulinum*. [Click here to read more!](#)

Bacon - Do you know how it is made?: The bacon craze took the world by storm. Almost overnight bacon went from being a breakfast food and topping to a hamburger to an ice cream ingredient, flavor of lip balm and a star in hundreds of different products. [Click here to read more!](#)



Meat School en Española Texas Tech University: Texas tech will be hosting "Meat School en Española" June 23-29th in Lubbock, Texas following the conclusion of the 2016 RMC. This will be a comprehensive workshop covering the meat value chain from farm to table and addressing issues related to nutrition, production, food safety, quality and value added. This is an academic course for producers and processors of meat that promises to be "a full immersion in the meat industry." This program covers the realities and trends of the industry and discuss ideas and programs to improve competitiveness. The course also offers a series of opportunities for networking with experts and suppliers from different areas in order to exchange views and establish contacts.

Objectives

- 1) To provide participants with a comprehensive overview of current developments and trends in good meat production and processing practices to maximize quality, safety and competitiveness.
- 2) To familiarize participants with the latest technologies, equipment and ingredients for the development of value added meat products by lectures, hands-on activities, demonstrations and plant tours.
- 3) To prepare participants with the know-how, criteria and fundamentals for problem-solving and process optimization in meat processing and leadership initiatives for product development.

For more information on this course and to register please go [online](#). **Early registration ends May 24th.**

AMSA Exclusive: Meat tenderness assessment using tissue anisotropy imaging analysis: Inconsistent meat tenderness has been identified as one of the major quality-

related challenges to the meat industry. As tenderness is the single most important eating characteristic that affect consumers' repeated purchasing decisions, failure to meet eating satisfaction can result in reduced profits of the beef industry over time. Therefore, a development of precise and consistent methods for predicting meat tenderness will greatly benefit the meat industry by supplying quality ensured/guaranteed meat products to consumers. Over the last several decades, numerous technologies have been examined by the meat industry as potential methods to predict beef tenderness with high accuracy and consistency. One of the most successful and extensively studied instrumental prediction methods is hyperspectral imaging, which combines video image analysis and visible/near-infrared spectroscopy. [Click here to read more!](#)

Dry potato extracts and beef patties: Binders are commonly incorporated into processed meat products, especially in the case of frozen microwavable meals, to improve juiciness and texture and maintain the fresh flavor of the meat. Protein or starch make up most binders and bind water to prevent it from escaping the meat during storage and cooking. Our objective was to examine shelf stability, water loss during cooking and consumer sensory characteristics of beef patties with no added binder (Control), soy flour (TVP) or dry potato extracts. Potato extracts were provided by Basic American Foods (Blackfoot, Idaho) and included X-TEND™; X-TEND™ M, which is a potato extract containing mustard; and X-TEND™ S, which includes sodium acid pyrophosphate. Batches (n=6) of ground beef containing 15 percent fat were mixed with 1 percent salt, 15 percent water, 0.2 percent onion granules and 2 percent of the designated binder and formed into one-third-pound patties. Patties were either left fresh and displayed in a retail case for four days or cooked and stored frozen for 21 to 52 days at -4° F, much like frozen microwavable meals found in a grocery store. Fresh patties were displayed on trays with an oxygen-permeable wrap in a retail display case at 36° F similar to a meat case at a local grocery store. [Click here to read more!](#)

Small Animal Health and Meat Quality Expert (Haiti, April-June 2016: 2-4 weeks): The purpose of this assignment is improving best practices of small animal meat sales, and all factors that affect meat quality. This assignment will contribute to improving, expanding and increasing small animal production in Haiti in an effort to improve the local, national (short term goal) and international (long term goal) market between Haitian producers and buyers. The volunteer will assist in conducting analysis of current quality of small animal meat including goat, chicken and rabbit production, processing and transport, with a focus on nutrition as a factor of meat quality. The ideal volunteer should have experience in agribusiness and the meat market and a solid understanding of the HACCP system, and should have strong communication and presentations skills, be flexible, and be comfortable working with interpreters. The expected deliverables for the assignment are: the development of a training module on the various aspects of food safety, the facilitation of discussion between different local meat producers and buyers, the creation of a strategic

plan to address issues of meat quality and develop goals for improvement, trainings on the above topics, a blog post and an outreach activity, a trip report, and recommendations for further work.

FOR INTERESTED PARTIES: If you are interested, please send a copy of your CV to [Oril Handmaker](#) and let him know when you would be available. Furthermore, if this is not the right opportunity for you, but you would be interested in being considered for other future F2F opportunities, please let him know.



New Job Postings:

- Meat Manager - 2nd Shift ~ Whitsons Culinary Group
- Account Manager - Food Business Unit ~ Hawkins
- Brand Production and Quality Specialist ~ Certified Angus Beef
- Senior Food Scientist ~ Cargill
- Food Scientists ~ Cargill
- Research & Development Specialist ~ Sadler's Smokehouse

To post your job openings or your resume visit the [AMSA Meat Science Career Center](#) today.

Upcoming Conferences

2016 AMSA PORK 101: PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Elanco Animal Health and Merck Animal Health. Registration for AMSA and other partnering organizations is \$800. Non-member registration is \$950. For more information or questions regarding the upcoming courses for PORK 101 please visit: www.pork101.org or contact [Deidrea Mabry](#).

Registration is now open for the Center of the Plate (COP) Training® June 14-16: This is a three-day course covering the fundamentals of meat specifications. Attendees will be offered an in-depth, first-hand look at the processes involved in converting carcasses to meat cuts commonly available in retail and foodservice establishments.

Presenters include:

- Steve Olson, former Meat Marketing Specialist at USDA's Agricultural Marketing Service (AMS)
- Davey Griffin, Ph.D., Professor and Extension Meat Specialist at Texas A&M University
- Richard Lawson, National Poultry Supervisor at USDA's AMS;

- Representatives from producer group organizations.

The training features a detailed cutting demonstration of all the major center of the plate protein items, including beef, veal, lamb, and pork, as well as sessions highlighting poultry, processed meats, and seafood. The course is being co-hosted by the American Association of Meat Processors, American Meat Science Association, Chicago Midwest Meat Association, Canadian Meat Council, Southwest Meat Association and Southeastern Meat Association. COP is funded in part by the Beef Checkoff, and is co-sponsored by the Pork Checkoff, Lamb Checkoff and Merck Animal Health. [Click here for registration and additional information.](#)

2016 ICoMST: The Animal Husbandry Association of Thailand is to be a joint host for the 62nd ICoMST, with King Mongkut's Institute of Technology Ladkrabang, the Department of Livestock Development and the Thailand Research Fund. Registration for the 2016 ICoMST is open and the early bird rate will end June 20. If you are interested in submitting an abstract the deadline to submit an abstract has been extended until May 10, 2016. More information is located online at: www.icomst2016.org.

2016 AMSA Calendar of Events

May 25 - Effectively Using ePosters At The AMSA 69th RMC - AMSA Webinar

May 26 - Bacteriophages as a Food Safety Intervention in Beef - AMSA Webinar

June 1-3 - PORK 101 - Texas A&M University - College State, TX - SOLD OUT

June 14-16 - Center of the Plate (COP) Training® - Texas A&M University

June 19-22 - AMSA 69th RMC - Angelo State University - San Angelo, Texas

June 23-29 - Meat School en Española - Texas Tech University - Lubbock, TX

July 12-14 - PORK 101 - University of Guelph - Guelph, Ontario

August 14-19 - ICoMST 2016 - Bangkok, Thailand

September 10 - Hormel National Barrow Show - Austin, MN

September 13-15 - PORK 101 - Oklahoma State university - Stillwater, OK

October 1 - Eastern National Intercollegiate Meat Judging Contest - Wyalusing, PA

October 16 - Elanco Animal Health American Royal Intercollegiate Meat Judging Contest - Omaha, NE

October 18 - National 4-H Meat Evaluation & Identification Contest, Kansas State University - Manhattan, KS

October 24-26 - PORK 101 - Iowa State University, Ames, IA - SOLD OUT

October 30 - High Plains Intercollegiate Meat Judging Contest - Friona, TX

November 13 - International Intercollegiate Meat Judging Contest - Dakota City, NE

Reciprocal Meat Conference 2016-2020

June 19-22, 2016 - Angelo State University - San Angelo, Texas

June 18-21, 2017 - Texas A&M University - College Station, Texas

June 17-20, 2018 - Kansas City, MO

June 2019 - Colorado State University - Fort Collins, Colorado

August 2-7, 2020 – RMC and ICoMST - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

August 14-19, 2016 – **Bangkok, Thailand**

2017 – Cork, Ireland

2018 – Australia

2019 – Germany

August 2-7, 2020 – Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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